



Pacific BS 902 Instructions

Used for bake stable fruit preparation. Designed to replace starch base and gelatin base products used in pie fillings and other fruit based baked products. Our pectin is tasteless and odorless while binding and maintaining moisture giving great support to the fruit while baking.

Sample recipe . (for 10 brix Fruit)

33.6% or 3.36 lbs.	Prepared Raspberries (crushed)
61% or 6.1 lbs	Sugar
3.4% or 5.44 oz.	Water
2% or 3.2 oz	BS 902 Pectin
Total 10 lbs.	

67-69 brix

pH 3.4 - 3.5

Cooking Instructions:

1. Take pectin and dry mix with 12 oz. of the 6.1 pounds of sugar.
2. Add water (and defoamer if needed) to prepared fruit and begin heating.
- 3 Add pectin/sugar mixture and bring to boil for thirty seconds.
4. Add remaining sugar in two parts to maintain a higher cook temp.
5. Once all sugar is added, hard boil for one minute.

For more information or technical assistance, feel free to visit our website at www.pacificpectin.com, or call our office at 877-886-5151